

## Crystal blonde ale MB

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.9**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Cara-Pils/Dextrine	0.3 kg (6.3%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	60 min	2.2 %
Boil	Crystal	50 g	20 min	2.2 %
Aroma (end of boil)	Crystal	50 g	0 min	2.2 %